

LISTING OF CLAIMS

This listing of claims provided below will replace all prior versions and listings of claims in the application. Please amend the claims as follows:

1. (Currently Amended) A ~~reduced-calorie fat~~ fatty acid composition of structured fat ~~which comprises~~ comprising:

Fatty Acid	wt %
Palmitic	about 4.9
Stearic	about 4.8
Oleic	about 17.1
Linoleic	about 35.2
Arachidic	about 1.7
Behenic	about 34.7
Lignoceric	about 1.6.

2. (Currently Amended) The ~~reduced-calorie~~ structured fat composition of claim 1, comprising the following solid fat index:

Temperature	SFI
15°C	11.5
20°C	9.9
25°C	9.4
30°C	8.2
35°C	3.4
40°C	0.

3. (Currently Amended) The ~~reduced-calorie~~ structured fat composition of claim 1, comprising the following physical properties:

Saponification Value	179.8
Iodine Value	75.9
Acid Value	<0.1
Melting Point	about 37°C.

4. (Currently Amended) The ~~reduced-calorie~~ structured fat composition of claim 1, comprising the following ~~triglyceride residues~~, triacylglycerol molecular species as analyzed by HPLC:

Effective Carbon Number	Expected TAG(s)	<u>wt% of total molecular species</u>
C 42	LLL	12.1
C 44	LLO	10.8
C 44	LLP	2.8
C 46	SLL; POL	3
C 46	LOO	2.4
C 48	SOL; OOO	2.6
C 50	BLL	32.3
C 52	BLO	12.2
C 52	BLP	2.4
C 54	BOO	1.9
C 54	BOP	2.1
C 56	BOS	1.7
C 58	BLB	11.4
C 60	BOB	2.1,

where B represents a behenic acid residue, P represents a palmitic acid residue, L represents a linoleic acid residue, O represents an oleic acid residue, and S represents a stearic acid residue.

5. (Currently Amended) A ~~reduced-calorie~~ structured fat composition, which comprises palmitic acid, stearic acid, linoleic acid, arachidic acid, behenic acid, and lignoceric acid, ~~and residues thereof~~.

6. (Canceled).

7. (Currently Amended) The ~~reduced-calorie~~ structured fat composition of ~~claim 5~~ claim 1, wherein the behenic acid ~~and its residue are~~ is present in an amount from about 24.7%-29.8% to 34.7% ~~about 52.5%~~ by weight of the composition.

8. (Canceled).

9. (Currently Amended) The ~~reduced-calorie~~ structured fat composition of ~~claim~~ claim 1, wherein the linoleic acid ~~and its residue are~~ is present in an amount from about 33.7%-24.8% to 51.5% ~~about 44.6%~~ by weight of the composition.

10. (Canceled).

11. (Currently Amended) A ~~reduced-calorie~~ structured fat that is made by a process comprising:

inter-esterifying ~~esterifying~~ one or more edible oils with 1,3-dibehenin in the presence of a thermostable lipase ~~enzyme~~ at a temperature in the range of about 25 °C to 150 °C for at least about 0.5 hours; and

recovering the ~~reduced-calorie~~ structured fat,

wherein the thermostable lipase enzyme is ~~LIPOZYME~~ 1,3-specific lipase from sources including *Mucor miehei*.

Please add the following new claim:

12. (New) The structured fat composition of claim 1, wherein the structured fat composition delivers around 5.35 K cal/g.

13. (New) The structured fat composition of claim 2, wherein the structured fat composition delivers around 5.35 K cal/g.

14. (New) The structured fat composition of claim 3, wherein the structured fat composition delivers around 5.35 K cal/g.

15. (New) The structured fat composition of claim 4, wherein the structured fat composition delivers around 5.35 K cal/g.